

# ZEPHARA

made with organic grapes

## 2024 Cabernet Sauvignon

### HARVEST

The 2024 Cabernet Sauvignon harvest saw an earlier start and compressed timeframe due to warm, late-season temperatures. Despite variable yields, the harvested grapes exhibited concentrated flavors and excellent balance. This vintage showcased the region's characteristic depth and vibrant acidity.

### THE RECIPE

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After harvest, free run went thru cold soak for 48 hours prior to the onset of fermentation; Fermentation lasted for 2 weeks before wine was moved into oak to finish secondary fermentation. Aged in 100% French oak (30% new) for 5 months.

### TASTES LIKE

Bursts with ripe blackberry and cassis aromas, layered with hints of mocha and spice from oak aging, leading to a full-bodied palate with velvety tannins. The long, satisfying finish echoes the dark fruit and spice.

### FLAVORS THAT FLOW

Carne Asada, Lamb Vindaloo, Grilled Portobellos

### TECHNICAL SPECS

Varietal Blend: 100% Cabernet Sauvignon

Alc. By Vol. 13.0%, TA 6.4%, pH 3.65



*honor the wind*